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**Article:**

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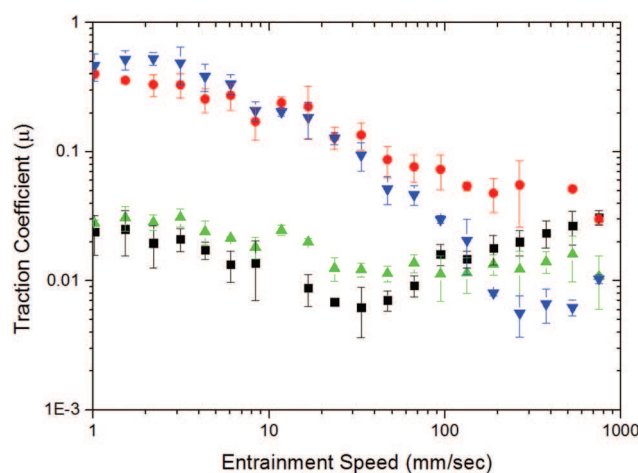
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## Correction: Relating rheology and tribology of commercial dairy colloids to sensory perception

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Correction for 'Relating rheology and tribology of commercial dairy colloids to sensory perception' by Laura Laguna, *et al.*, *Food Funct.*, 2017, DOI: 10.1039/c6fo01010e.

In the original article, Fig. 10 is displayed incorrectly. The correct figure and caption are as follows:



**Fig. 10** Traction coefficient dependence of cream cheese samples at variable speeds for full fat (■), low fat (●), full fat + saliva (▲) and low fat + saliva (▼) cream cheese.

The Royal Society of Chemistry apologises for these errors and any consequent inconvenience to authors and readers.

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